



44 Lakeside Avenue, Burlington Vermont 05401 U.S.A. Telephone: (802)658-6600 Fax: (802)860-3732

BLODGETT HYDROVECTION HV-100G STARTUP PROCEDURE

Return form to BLODGETT when job is complete. Submit one form with each unit installed.

SERIAL NO. _____ MODEL _____ DATE OF INSTALLATION _____
CUSTOMER _____ SERVICE AGENCY _____
ADDRESS _____ ADDRESS _____
CITY _____ STATE _____ ZIP _____ CITY _____ STATE _____ ZIP _____
PHONE:(_____) _____ PHONE:(_____) _____ MECHANIC _____
GAS: NATURAL _____ LP _____ OTHER _____ ELECTRIC: VOLTAGE _____ PHASE _____

The rating plate is located on the drip pan in the front of the oven.

OPERATIONAL START-UP PROCEDURE

Information can be found in the installation manual or by contacting the factory. Write in N/A if not applicable.

- | | | | | | | |
|---|-------|--------|-------|------|-------|-----|
| 1. How many inches clearance on the control side of the oven? | _____ | Inches | | | | |
| 2. What is located to the right of the oven? | _____ | | | | | |
| 3. Is a heat shield needed to maintain distance and/or stop heat? (if yes notify customer) | _____ | Yes | _____ | No | | |
| 4. Does the Hood have good draw and provisions for makeup air? Yes/No If the hood is not operational, DO NOT start up the oven! | _____ | Yes | _____ | No | | |
| 5. Is the oven level? If no, level the unit. | _____ | Yes | _____ | No | | |
| 6. Is restraining cable connected if oven is on casters? | _____ | Yes | _____ | No | | |
| 7. 1" copper drain only. Drain must be externally supported.
<i>Note: An air gap is recommended.</i> | _____ | Yes | _____ | No | | |
| 8. Disconnect and Flush the water supply line into a bucket for 30 seconds to clear the line of any debris. | _____ | | | | | |
| 9. What is the incoming water supply pressure? | _____ | "w.c. | _____ | mbar | _____ | PSI |
| 10. Is the water supply filtered? | _____ | Yes | _____ | No | | |
| 11. Are all external and internal plumbing connections secure and leak free? | _____ | Yes | _____ | No | | |
| 12. Is the external spray hose mounted properly and operating without leaks? | _____ | Yes | _____ | No | | |
| 13. Are all oven interior components complete and secure? | _____ | Yes | _____ | No | | |
| 14. Is the fan blade unobstructed and turning freely? | _____ | Yes | _____ | No | | |
| 15. Are all electrical components and wires securely fastened? | _____ | Yes | _____ | No | | |
| 16. Do the doors latch and seal properly? | _____ | Yes | _____ | No | | |
| 17. What is the supplied voltage to the oven? (120v Cord and Plug Standard) | _____ | | | | | |
| 18. Does the Gas supply match the unit's rating plate? If a Gas conversion was performed, verify the flu restrictor plate is installed for Natural Gas and that it is removed for LP. | _____ | Yes | _____ | No | | |
| 19. Set the internal water Flow Rate and PSI to match the label on the water assembly. | _____ | Yes | _____ | No | | |
| 20. Verify the supply gas pressure and record. | _____ | | | | | |
| 21. Set the manifold gas pressure (while the unit is operating) to the proper gas setting. See the Data Tag. | _____ | Yes | _____ | No | | |
| 22. Perform component function test (Diagnostic Output/Input). | _____ | Yes | _____ | No | | |
| 23. Does the fan and heat stop when the doors open in Hydro/Hot Air Mode? | _____ | Yes | _____ | No | | |
| 24. In Hydro mode, set the temperature to 250 F and verify the steam solenoid cycles 25% of the time? | _____ | Yes | _____ | No | | |
| 25. In Hot Air Mode set the temperature to 350 F and verify the calibration after the unit has cycled on at least 3 times. | _____ | Yes | _____ | No | | |
| 26. As the unit is cycling in Hot Air at set point, verify the fan reverses directions and test the fan speeds. | _____ | Yes | _____ | No | | |
| 27. With the oven cycling at 400 degrees, check the door adjustment, sealing and latching, and adjust if needed. | _____ | Yes | _____ | No | | |
| 28. Did you apply your company sticker to the unit? | _____ | Yes | _____ | No | | |

This appliance may be equipped with proprietary features and/or components which are for the exclusive use of the customer indicated above. Further, there may be procedures and/or methods being utilized in preparing this customer's product which may be proprietary. I hereby certify that this information will be held in confidence and not disclosed to any third party for whom it is not intended.

Service Agent's Signature _____ Store Manager's Signature _____